

Appetiser - Entrées

Grilled goat cheese with Asparagus salad 19
Strawberry vinaigrette - Roasted Buckwheat

Three kinds of salmon 28
Salmon tartare on avocado - Spickled salmon on rösti - Smoked salmon chocolate

Tuna tartare 20
Sweet potato cream - Wakame - Wasabi nuts - Ginger

Beef tartare 24
Wild herb salad - Crème fraîche - Pommes frites

Carpaccio 20
Mustard mayonnaise - Planed parmesan - Roasted pine nuts

Sashimi (Wasabi cream - Soy sauce - Ginger)
Ahi Tuna 26
Ji Hao Lachs 24

Oysters
Irish Rock Oyster Chesterbread - Shallot herb vinaigrette 6
Rockefeller Spinach - Sauce Mornay 8

Soups - Soupes

Bouillabaisse du Nord >Noble fish soup< 26
Pernod - Saffron - Toast - Aioli

Wild garlic soup 17
Arctic shrimp

French onion soup 18
Gruyère - Toast

Salad - Salades

Avocado salad with North Sea crabs 21
Avocado - Roman salad - Melon

Spring salad 14
Shoot - Buckwheat - Radish - Parmesan - Roasted kernels
with Prawns 22
with Beef fillet syringes 26

Salade niçoise 21
Tuna - Egg - Olives - Cherry Tomatoes -

Classics - Classique

Original Wiener Schnitzel Fried Potatoes - Cranberries - Cucumber salad	23	33
Cordon Bleu Mashed Potatoes - Cranberries - Cucumber salad		33
Bouchées à la reine - Queens pie Au veau - Pickled Spring Vegetables		34
Truffled beef fillet cubes Tagliatelle - Truffle cream - Black truffle	29	37
Königsberger Klopse - Meatballs Mashed potatoes - Caper sauce - Beetroot	21	24
Black Tiger Garnelen du chef cuisinier Chilli - Fleur de Sel - Toast	24	36

Meat - Viande

Veal liver with sage jus Apple compote - Roasted bulbs - Mashed potatoes		29		
Braised Beef Cheek Caramelised pearl onions - Carrots - Mashed potatoes		34		
Lamb chops Fried mushrooms - Potato gratin - Café de Paris Jus		38		
Chateaubriand > for 2 < Truffle Jus - Daily vegetables - Rosemary potatoes (Preparation time 45 minutes)		130		
Entrecôte (with 2 side dishes & 1 sauce)	300gr	46	400gr	59
Fillet of beef (with 2 side dishes & 1 sauce)	200gr	36	300gr	50

>All beef specialties are served with 2 side dishes and 1 sauce of your choice.<

Side dishes

Baby spinach salad - Mashed potatoes - Pommes Frites - Glazed carrots - Fried Potatoes Fried Potato salad - Fried mushrooms - Wild garlic risotto - Daily vegetables		6
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Sauces

Café de Paris Jus - Pepper cream sauce - Lemon foam sauce - Herb butter		6
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Fish - Poissons

Faroe Islands salmon fillet 32
Splitting yellow beetroot - Wild garlic Risotto

Moules Frites 26
Danish mussels - Pommes Frites

Grilled North Sea sole 63
Cucumber salad - Boiled Potatoes

Vegetarian / Vegan - Végétarien

Celery Schnitzel 23
Fried potato salad - Cucumber salad

Smoked eggplant puree 24
Quinoa chickpeas - Pomegranate - Salad - Mint yoghurt

Dessert

Crème Brûlée 12

Vanilla Parfait 14
Braised rhubarb - Tonka bean meringue

Two kinds of chocolate mousse 14
Peanut salt caramelised - Fruit coulis

Ice cream 4
Vanilla - Pistachio

Sorbet 4
Raspberry - Lemon - Mango